

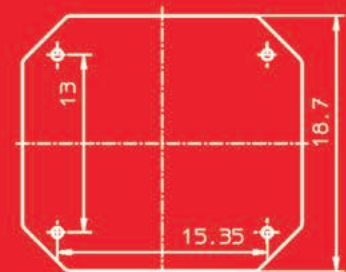
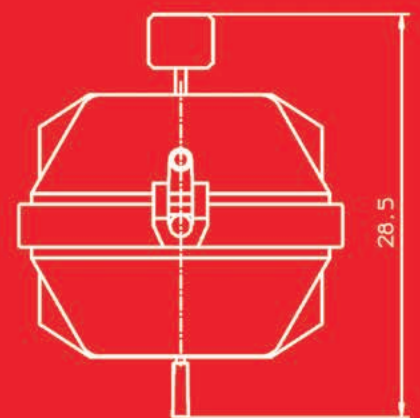
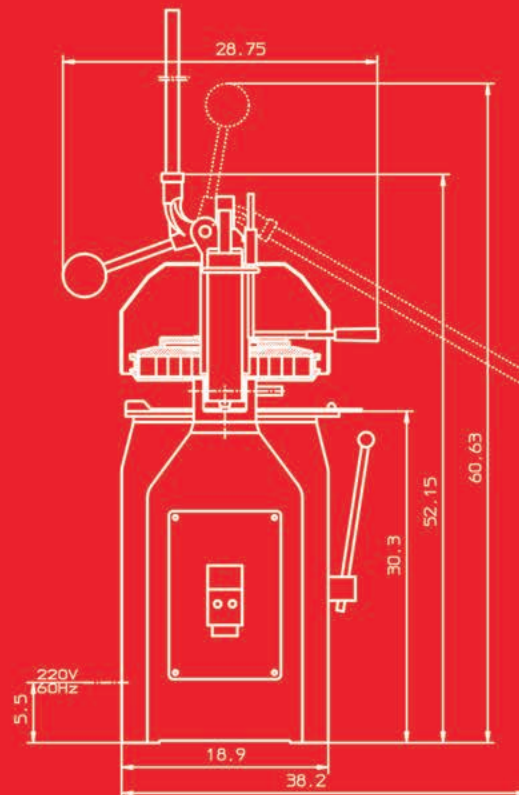
SEMI / SEMI RH

SEMI DIVIDER/ROUNDER WITH OPTIONAL REMOVABLE HEAD

Our entry level Divider/Rounder offering, the Erika Record SEMI Divider/Rounder offers superior rounding, durability and increased production for bakeries and foodservice operations.

Simply insert your rounding plate with dough into the machine. Then pull the pressure handle to evenly press the dough, applying a strong downward force. Next, divide your dough into equal portions by releasing the cutting handle. Lastly, push the rounding handle to form perfectly round dough balls. This entire process takes place in a matter of seconds.

The SEMI also provides greater flexibility with the optional removable, interchangeable knife head (RH) system. This allows you to create different types of rolls with varying weight ranges and sizes in the same machine as well as facilitate easier cleaning and maintenance.



FEATURES

- ❖ Three lightweight, sanitary rounding plates are included
- ❖ Ships with necessary oil, which is required for the rounding mechanism
- ❖ Rounding mechanism runs in oil bath for absolutely smooth, quiet and long-lasting operation
- ❖ Pressure can be determined by the operator
- ❖ Sanitary cutting knives
- ❖ No oil in or above product zone
- ❖ Easy weight adjustment
- ❖ Minimal maintenance required

AVAILABLE OPTIONS

- ❖ Completely removable and interchangeable knife head assemblies
- ❖ Custom electrical configurations are available upon request
- ❖ Machine can be fitted with casters/wheels for enhanced mobility
- ❖ MINI configuration, resulting in a non-interchangeable machine perfect for smaller rolls

CONSTRUCTION

- ❖ Head covers in both the front and rear of the machine are made of a durable, impact resistant, shatter proof thermoplastic material that snaps on and off for easy cleaning.
- ❖ Teflon coated knife head assembly, perfect for high hydration dough types
- ❖ Base, gear housing, knife frame and arch are made of sturdy cast iron
- ❖ Finished with lead free enamel paint
- ❖ Head can be tilted for easy cleaning
- ❖ Double bearing rounding plate drive-train
- ❖ Easy to remove dough entrapment ring

ELECTRICAL SPECIFICATIONS

- ❖ Standard: 220v, 3ph, 60hz, 3 amps
- ❖ Thermal overload protector
- ❖ Machine comes with 12 foot power cord

PRODUCTION RATE

- ❖ 4,500 – 7,500 pieces/hour (depending upon operator efficiency and production flow)

WARRANTY

- ❖ 2 years parts & labor (on non-consumable parts)

APPROVALS & CERTIFICATIONS

Erika Record is proud to receive the following certifications for our flagship Divider/Rounder lineup:



Below are applicable specifications for each of the machine models we offer. This includes: net weight, dimensions, shipping weight, shipping dimensions, dough weight ranges and knife head assembly compatibility.

EQUIPMENT SIZE & DIMENSIONS

MODEL	NET WEIGHT	DIMENSIONS (D X W X H)	SHIPPING WEIGHT	SHIPPING DIMENSIONS (D X W X H)
SEMI <i>Fixed & Interchangeable (Removable Head Series)</i>	770 lbs (350 kg)	28.5" x 25.5" x 78.75" (724mm x 648mm x 2000mm)	880 lbs (399 kg)	31" x 33" x 63" (788mm x 839mm x 1601mm)
EASY <i>Fixed & Interchangeable (Removable Head Series)</i>	816 lbs (370 kg)	31" x 26.75" x 60" (788mm x 680mm x 1524mm)	946 lbs (429 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
EASY PLUS <i>Fixed & Interchangeable (Removable Head Series)</i>	816 lbs (370 kg)	31" x 26.75" x 60" (788mm x 680mm x 1524mm)	946 lbs (429 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
FULL <i>Fixed, Non-Interchangeable Series</i>	1100 lbs (499 kg)	29.5" x 32" x 61" (750mm x 813mm x 1550mm)	1540 lbs (699 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
FULL CLASSIC <i>Fixed, Non-Interchangeable Series</i>	1100 lbs (499 kg)	27" x 33.5" x 64" (686mm x 851mm x 1626mm)	1540 lbs (699 kg)	35" x 35" x 76" (889mm x 889mm x 1930mm)
HAND DIVIDER <i>Fixed, Non-Interchangeable Series</i>	150 lbs (68 kg)	17" x 21.5" x 43.25" (432mm x 546mm x 1099mm)	180 lbs (82 kg)	31" x 21" x 29" (788mm x 534mm x 737mm)

KNIFE HEAD ASSEMBLY SPECIFICATIONS

KNIFE HEAD	# OF PARTS	DOUGH PIECES WEIGHT	TOTAL WEIGHT RANGE
8/250 8/251 RH	7	9 - 21 oz 255 - 595g	3.9 - 9.2 lbs 1.76 - 4.17 kg
6/150 6/151 RH	15	5.4 - 9.5 oz 153 - 269g	5.1 - 8.9 lbs 2.31 - 4.03 kg
7/70 7/71 RH	20	2.5 - 7.1 oz 71 - 201g	3.1 - 8.9 lbs 1.41 - 4.03 kg
4/40 4/41 RH	30	1.4 - 4.3 oz 40 - 121g	2.6 - 8.1 lbs 1.17 - 3.67 kg
11/30 11/31 RH	36	1 - 4 oz 29 - 113g	2.3 - 9.0 lbs 1.04 - 4.08 kg
10/25 10/25 RH*	36	.9 - 3.3 oz 26 - 93g	2.0 - 7.5 lbs .91 - 3.4 kg
9/20 9/21 RH*	36	.74 - 2.5 oz 21 - 70g	1.5 - 5.6 lbs .68 - 2.54 kg
5/18 5/18 RH*	50	.6 - 1.5 oz 18 - 42g	1.9 - 4.7 lbs .87 - 2.13 kg
MINI**	56	.28 - .56 oz 8 - 16g	1.0 - 1.97 lbs 448 - 896g

* Models 10/25 RH, 9/21 RH, & 5/18 RH are a different diameter than our standard offerings. For these heads to be interchangeable, the dough entrapment ring must also be changed and additional modifications must be performed to the machine at the time of purchase.

** The Mini model is a fixed head machine and cannot be interchanged with other available head models.

SPECIFICATIONS

KNIFE HEAD ASSEMBLY AVAILABILITY

KNIFE HEAD	SEMI/SEMI RH	EASY	EASY PLUS	FULL	FULL CLASSIC	HAND DIVIDER
8/250 8/251 RH	●	●	●	●	●	
6/150 6/151 RH	●	●	●	●	●	●
7/70 7/71 RH	●	●	●	●	●	
4/40 4/41 RH	●	●	●	●	●	
11/30 11/31 RH	●	●	●	●	●	●
10/25 10/25 RH*	●	●	●	●	●	
9/20 9/21 RH*	●	●	●	●	●	
5/18 5/18 RH*	●	●	●	●	●	
MINI**	●	●	●			
QUADRO SERIES***	●	●	●	●	●	

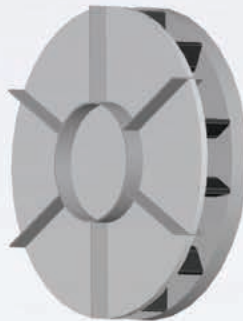
* Models 10/25 RH, 9/21 RH, & 5/18 RH are a different diameter than our standard offerings. For these heads to be interchangeable, the dough entrapment ring must also be changed and additional modifications must be performed to the machine at the time of purchase.

** The Mini model is a fixed head machine and cannot be interchanged with other available head models.

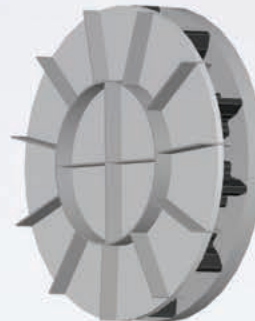
*** The QUADRO SERIES is a square head configuration. For complete details please view the section regarding the QUADRO SERIES.

KNIFE HEAD ASSEMBLIES

Depicted are the various knifehead assemblies available for our Divider/Rounder lineup. These diagrams correspond with the "Number of Parts" column depicted in the Product Specifications chart above.



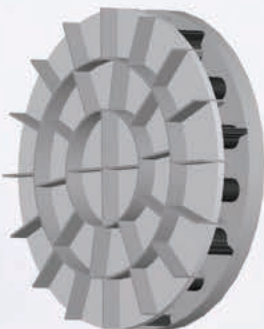
7 PART



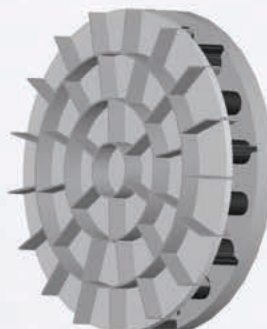
15 PART



20 PART



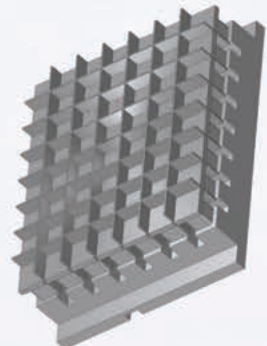
30 PART



36 PART



50 PART



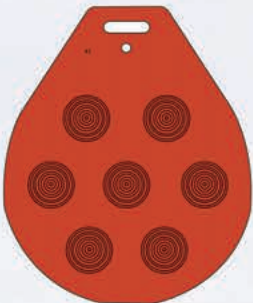
56 PART

ROUNDING PLATES

ROUNDING PLATE IDENTIFICATION

KNIFE HEAD	# OF PARTS	DOUGH PIECES WEIGHT	ROUNDING PLATE #
8/250 8/251 RH	7	9 - 21 oz 255 - 595g	47
6/150 6/151 RH	15	5.4 - 9.5 oz 153 - 269g	415
7/70 7/71 RH	20	2.5 - 7.1 oz 71 - 201g	420
4/40 4/41 RH	30	1.4 - 4.3 oz 40 - 121g	45
11/30 11/31 RH	36	1 - 4 oz 29 - 113g	46
10/25 10/25 RH*	36	.9 - 3.3 oz 26 - 93g	336
9/20 9/21 RH*	36	.74 - 2.5 oz 21 - 70g	326
5/18 5/18 RH*	50	.6 - 1.5 oz 18 - 42g	50
MINI	56	.28 - .56 oz 8 - 16g	12

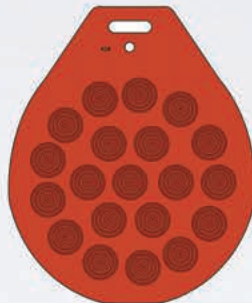
ROUNDING PLATES



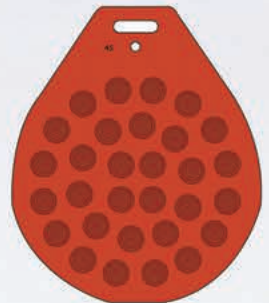
47 7 PART



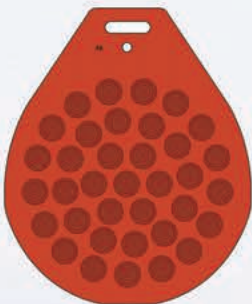
415 15 PART



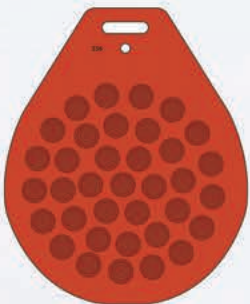
420 20 PART



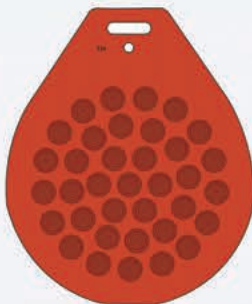
45 30 PART



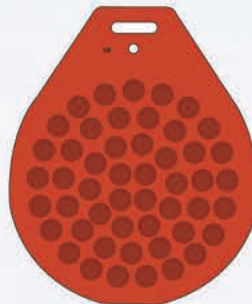
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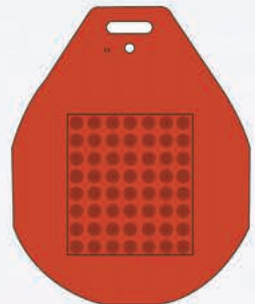
336



326



50 50 PART



12 56 PART

36 PART

BAKED TO PERFECTION

Erika Record Divider/Rounders are capable of producing a wide array of bread and roll products. This includes: ciabatta, dinner rolls, hamburger buns, Kaiser rolls, pita bread, pizza, Portuguese rolls, sliders, whole-wheat rolls, and more.

Our machine is also perfect for portioning and prepping dough into further processing for: bagels, baguettes, bolillos, bread bowls, bread with particulates (raisins, nuts, etc.), French bread, focaccia, hot dog rolls, loaf bread, pretzels, telera bread and so much more!



PRODUCTS



IT'S NOT JUST
A DIVIDER/ROUNDER,
IT'S AN ERIKA RECORD



ERIKA RECORD
BAKING EQUIPMENT

ERIKA RECORD BAKING EQUIPMENT
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